

FOOD STYLIST

A food stylist designs, prepares and styles food for photography or on-air demonstration.

WHAT RESPONSIBILITIES WILL I HAVE?

- Stylize food items for photography and videography
- Go through a recipe step by step for on-air or video food demonstration
- Maintain and clean test kitchen or demonstration area as well as cooking equipment and utensils
- Consult with marketing and food production staff as to which foods or recipes should be photographed or presented
- Purchase food and recipe items needed for presentation
- Utilize props such as silverware, plates and fabric to stylize the food
- May at times conduct live demonstrations at industry or private events; organize supplies and ingredients needed to do so



WHAT EDUCATION & TRAINING IS REQUIRED?

A minimum of an Associate's degree in culinary arts, baking arts, nutrition or a related field is required

THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, home economics, family consumer sciences, art

TYPICAL EMPLOYERS

Food companies and manufacturers, restaurant chains, meat and produce advocacy organizations; may be self-employed

FUTURE JOB MARKET/OUTLOOK



SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- International Association of Culinary Professionals
- American Culinary Federation

AVERAGE ANNUAL FULL-TIME SALARY

\$36,000